

मापदण्ड ६: पाठ्यक्रमले तोके बमोजिमको पूर्वाधार, सामग्रीहरू र प्रयोगात्मक अभ्यासको व्यवस्था
(Physical Facilities for Practical)

Program:- Diploma in Food and Dairy Technology

S. N.	Item to be supervised	Yes	No	Remarks
1	Physics Lab			
a	Space (1sq.m./ student, Max.20 students at a time)			
b	White or green board			
c	Tools and equipments as per minimum requirements*			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Evidence of practical note book maintained			
f	Rules and regulations displayed			
2	Chemistry Lab			
a	Space (1 sq.m./ student, Max.20 students at a time)			
b	White or green board			
c	Tools and equipments as per minimum requirements*			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Evidence of practical note book maintained			
f	Rules and regulations displayed			
3	Biology (Zoology and Botany) lab			
a	Space (1 sq.m./ student, Max.20 students at a time)			
b	White or green board			
c	Tools and equipments as per minimum requirements*			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Specimens			
f	Evidence of practical note book maintained			
g	Rules and regulations displayed			
4	Computer Lab			
a	Space (1sq.m./ student, Max.20 students at a time)			
b	White or green board			
c	No. of computers (one computer per student in class)*			
d	Working condition of computers*			
e	Cleanliness/ Windows/ Ventilator and lights			
f	Rules and regulations displayed			
5	Quality Lab			
a	Space (1 sq.m./ student, Max.20 students at a time)			
b	Tools and equipments models as per min requirements*			
c	Racks and furniture			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Rules and regulations displayed			
f	Evidence of practical note book maintained			
6	Instrument Lab			
a	Space (1sq.m./ student, Max.20 students at a time)			
b	Tools and equipments as per min requirements*			
c	Racks and furniture			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Rules and regulations displayed			
f	Evidence of practical note book maintained			

7	Food/ Dairy Product Lab			
a	Space (1sq.m./ student, Max.20 students at a time)			
b	Tools and equipments models as per min requirements*			
c	Racks and furniture			
d	Cleaniness/ Windows/ Ventilator and lights			
e	Rules and regulations displayed			
f	Evidence of practical note book maintained			

**Critical*